



## THE RUSSIAN TEA ROOM

### *Business Express Lunch*

*Winter 2010*



#### *Starters*

##### **Goat Cheese and Wild Mushroom Blinchik**

Crepe filled with mixed mushrooms and melted onions topped with lingonberries.

##### **Winter Salad**

Mixed organic greens with endive, hearts of palm, shaved carrots, chestnuts and radicchio with honey lemon vinaigrette.

##### **Tea Room Red Borscht**

Red short rib broth with pickled red beets, seasonal vegetables, dill and braised beef pirozhki.

##### **Chef's Salad**

Smoked duck prosciutto with black bread croutons, romaine lettuce, shaved parmigiano reggiano and a minute fry egg.



#### *Main Courses*

##### **Kulebiaka**

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, braised leeks, roasted squash, and caramelized pearl onions with a tarragon cream sauce.

##### **Chicken Tabaka**

Flattened porcini and truffle marinated poussin, celery root puree, brussel sprouts and baby turnips with a sweet potato reduction.

##### **Vareniki**

Daily selection of Russian style ravioli.

##### **Filet of Beef**

Pan roasted filet with roasted fingerling potatoes and truffled cream spinach.



#### *Desserts*

##### **Chocolate Pyramid**

Bittersweet chocolate mousse with a vanilla crème brûlée, citrus syrup.

##### **Famous Tea Room Blintz**

Cherry or cheese blintz, vanilla ice cream.

##### **Traditional Cheesecake**

Vanilla cheesecake covered with chocolate curls and fresh berries.

##### **Tiramisu**

Gingerbread genoise with coffee cream and spiced amaretto syrup.



\$35.00 per person

**Visit our Gift Shop on the Lower Level**

*\*Not available for parties of 8 or more*